



PLATED DINNER

FIRST COURSE

A first course is included in the cost of the dinner (see entrée page.)
Please note that the cost is based upon the entrée choice.

CHOICE OF SOUP & SALAD

STAR ROUTE FARMS GREENS

With Marinated Tomatoes
and Black Pepper-
Shallot Vinaigrette

OR

PETITE SOURDOUGH BREAD BOWL

With Choice of Clam Chowder
or Crab-Roasted Corn Bisque

OR

OLD FASHIONED CAESAR

With Homemade Sourdough
Croutons and Shaved
Reggiano Parmesan

OR

SOMETHING MORE INTERESTING

Single Choice Only

*Additional choices will incur an
extra \$4.00 per person*

DUNGENESS CRAB CAKES

With Roasted Corn Salsa and
Lemongrass Aioli

\$4.00 ADDITIONAL

BLACK PEPPER SEARED AHI TUNA 'NIÇOISE'

With Saffron Aioli, Green Beans, Fingerling Potatoes
and Soft Boiled Farm Fresh Egg

\$3.00 ADDITIONAL

RILLETTES OF DUCK WITH FRIED GREEN OLIVES

Pickled Red Onion Confit
and Frissé-Watercress Salad

WILD MUSHROOM, FONTINA AND SOURDOUGH RAREBIT

With Sausalito Springs Watercress
and Fried Garlic Dressing

INDIVIDUAL TUREENS OF FRENCH ONION SOUP

With Emmenthal and Gruyère

HEIRLOOM TOMATO SALAD

With Grilled Sourdough, Oil Cured Olives
and Fava Beans
(When in Season)

MARINATED ORANGES, FENNEL AND WATERCRESS SALAD

With Greek Olives and White Anchovies

LYONNAISE SALAD

Endive and Watercress with Warm Poached Farm
Fresh Egg and Black Pepper-Bacon Vinaigrette

ALDERWOOD SMOKED SALMON

With Root Vegetable Roesti and
Sour Cream-Caper Dressing



PLATED DINNER

ENTREES

The heart of the meal, the meat on the plate, the eternal question of beef, chicken or fish? Choose any two items from the column with your desired cost per person. There is an additional charge of \$5.00 for each extra choice of entree.

\$40

CRISPY SKINNED SALMON

With Heirloom Tomato and Sourdough 'Panzanella.' Oil Cured Moroccan Olives and Fava Beans
(Heirloom Tomatoes Only Available When in Season)

OLD FASHIONED ROASTED MAHOGANY CHICKEN

With Garlic Mashed Potatoes, Sauteed Green Beans and Natural Pan Gravy

GOAT CHEESE AND OLIVE TORTELLINI

With Fresh English Peas and Roasted Root Vegetable Broth

RISOTTO WITH FRESH MORELS

With Fava Beans and Reggiano Parmesan

RED WINE BRAISED BEEF STEW

With Roasted Garlic Mashed Potatoes and Pot Roasted Root Vegetables

SMOKED PORK TENDERLOIN

With Sweet Potato Succotash and Braised Greens

ROASTED CHICKEN BREAST

On Sourdough Stuffing and Roasted Mushrooms

When possible, most of our entrées can be made gluten free

The price of the entrées do not include 8.5% tax and 20% service charge

\$46

CHAR GRILLED HANGAR STEAK

With Red Wine Braised Shallots and Hydroponic Watercress Salad with Crispy Polenta Croutons

PAN ROASTED HALIBUT

With Seafood Stew of Clams, Fennel, Lemon Balm and Chili

WHOLE DUNGENESS CRAB

With Parmesan-Fried Garlic Dressing, Steamed Corn and Your Own Personal Bib, Crackers and Mallet
(Precount Required)

CRISPY SKINNED CHICKEN BREAST

Stuffed with Goat Cheese, Fines Herbes and Spinach. With Croustade of Wild Mushroom and Morel Cream

VEGETABLE RAVIOLI

We Make Raviolis Every Week, Depending Upon What's Available. Please Check with the Kitchen to See What We are Making!

SLICED FLANK STEAK

On Crispy Lentil Cake with Pepper Rouille

CRISPY SKINNED SALMON

On Summer Vegetable Ratatouille with Roasted Olive Vinaigrette

GRILLED SWORDFISH

On Cornmeal-Vegetable Fritters, Shrimp and Corn Étouffée

CHICKEN FRIED QUAIL

With Braised Black-Eyed Peas

SIMPLY GRILLED SIRLOIN

With Asparagus and Garlic Butter

\$54

RED WINE BRAISED SHORT RIB OF BEEF

With Wood Oven Roasted Field Mushrooms, Soft Polenta, Pine Nuts and Red Wine-Natural Jus Reduction

LEMON CITRUS GRILLED SWORDFISH

With Fresh Garbanzo Bean Ragoût and Meyer Lemon Confit

GARLIC ROASTED HALF CHICKEN

With Black Truffle, Sage and Asparagus and Potatoes Sardalaise

OLD FASHIONED CIOPPINO

With Dungeness Crab, Fresh Fish, Shrimp, Calamari & Mussels. Served in a Loaf of Our Fresh Baked Sourdough Bread

GRILLED RIBEYE

With Root Vegetable 'Shepherd's Pie' and Red Wine Bordelaise
ADDITIONAL \$3.00 PER GUEST

SHRIMP "FRA DIAVOLO"

With Crisp Polenta, Grape Tomatoes and Sausalito Springs Watercress

\$58 COMBINATION

FILET OF BEEF

With Grilled Vegetables and Red Wine Bordelaise

AND

DUNGENESS CRAB CAKE

With Lemongrass Aioli